

IN THE CLAIMS:

Please cancel claims 1-30; and add new claims 32-41 as follows:

1-30. (Cancelled)

31. (Original) An odorless and debittered Simmondsins extract containing between 39% to 91% Simmondsins by weight of the extract, and in which the amount of simmondsin ferulate is not more than 3% by weight of the extract.

32. (New) A Simmondsins extract having improved organoleptic characteristics produced in accordance with a process comprising the steps of:

- a) dissolving a dry Simmondsins extract in a solvent to form a liquid Simmondsins extract;
- b) reacting the liquid Simmondsins extract with a carbonaceous adsorbant to obtain a mixture;
- c) separating the carbonaceous adsorbant from the mixture to obtain a purified liquid Simmondsins extract; and
- d) drying the purified liquid Simmondsins extract.

33. (New) A Simmondsins extract having improved organoleptic characteristics produced in accordance with a process comprising the steps of:

- a) eluting plant material containing Simmondsins with a polar organic solvent to dissolve the Simmondsins to produce an eluent containing the Simmondsins;

b) separating the eluent containing the Simmondsins from the plant material to obtain a crude Simmondsins extract;

c) reacting the crude Simmondsins extract with a carbonaceous adsorbant to obtain an adsorbant mixture; and

d) separating the adsorbant from the adsorbant mixture to obtain a liquid Simmondsins extract.

34. (New) A food formulation containing a Simmondsins extract having improved organoleptic characteristics produced in accordance with a process comprising the steps of

a) dissolving a dry Simmondsins extract in a solvent to form a liquid Simmondsins extract;

b) reacting the liquid Simmondsins extract with a carbonaceous adsorbant to obtain a mixture;

c) separating the carbonaceous adsorbant from the mixture to obtain a purified liquid Simmondsins extract; and

d) drying the purified liquid Simmondsins extract.

35. (New) The food formulation according to claim 34, wherein the formulation is an animal feed.

36. (New) The food formulation according to claim 34, wherein the amount of the Simmondsins extract in the formulation is between 0.1% to 2% by weight of the formulation.

37. (New) The food formulation according to claim 34, wherein the amount of the Simmondsins extract in the formulation is between 0.5% to 2% by weight of the formulation.

38. (New) A food formulation containing a Simmondsins extract having improved organoleptic characteristics produced in accordance with a process comprising the steps of

- a) eluting plant material containing Simmondsins with a polar organic solvent to dissolve the Simmondsins to produce an eluent containing the Simmondsins;
- b) separating the eluent containing the Simmondsins from the plant material to obtain a crude Simmondsins extract;
- c) reacting the crude Simmondsins extract with a carbonaceous adsorbant to obtain an adsorbant mixture; and
- d) separating the adsorbant from the adsorbant mixture to obtain a liquid Simmondsins extract.

39. (New) The food formulation according to claim 38, wherein the formulation is an animal feed.

40. (New) The food formulation according to claim 38, wherein the amount of the Simmondsins extract in the formulation is between 0.1% to 2% by weight of the formulation.

41. (New) The food formulation according to claim 38, wherein the amount of the Simmondsins extract in the formulation is between 0.5% to 2% by weight of the formulation.